

Poetry.

THE GREAT LOSS.

Upon the white sand, there sat a pilgrim band,
Telling the losses that their lives had known;

While the evening waned away, from breezy cliff and bay,
And the strong tides went out with weary moan.

One spake, with quivering lip, of a fair freighted ship
With all his household to the deep gone down;

But one had wilder woe, for a fair face long ago
Lost in the darker depths of a great town.

There were those who mourned their youth, with a most loving truth,
For its brave hopes and memories ever green;

And one upon the West, turned an eye that would not rest,
For far off hills whereon its joy had been.

Some talked of vanished gold, some of proud honors told,
Some spake of friends who were their trust no more;

And one of a green grave, beside a foreign wave,
That made him sit so lonely on the shore.

But when their tales were done, there spake among them one,
A stranger seeming from all sorrow free;

"Sad losses have ye met? but mine is heavier yet,
For a believing heart has gone from me."

"Alas!" those pilgrims said, "for the living and the dead;
For Fortune's cruelty and Love's sure cross;

For the wrecks of land and sea; but how'er it came to thee,
Thine, stranger, is life's last and heaviest loss."

Household.

BEEF JUICE FOR AN INVALID.

A good way to extract the juice of beef for an invalid is to broil the beef on a gridiron, for a few minutes; and then squeeze the juice from it with a lemon squeezer; put a little salt with it. This may be given as the sick one prefers, cold or hot, or may be frozen and given in small lumps.

CUSTARD BREAD PUDDING.

To three well-beaten eggs add one quart milk; sweeten and flavor to taste (lemon is the most generally used flavor), and pour in a tin baking pan. Then take bakers rolls, or bread (sweet rolls are best), spread with butter, and lay in the pan. Bake until custard forms. Serve cold.

SOUTHERN BATTER BREAD.

Two cups of white corn meal, one cup of cold boiled rice, three eggs, well beaten, one teaspoonful of melted butter, two and one-half cups of milk, or enough for a soft batter, one teaspoonful of salt and one teaspoonful of soda. Beat well for three minutes and bake quickly in shallow pans. Very nice for breakfast.

OATMEAL GRUEL.

Take two ounces of oatmeal and one and one-half pints of water. Rub the meal in a basin with the back of a spoon, in a small quantity of water, pouring off the water after the coarser particles are settled, but while the milkiness continues repeat the operation until the milkiness disappears. Next boil, and a soft, thick mucilage is formed. Sweeten to taste.

LEMON PIE.

Take the yolks of three eggs, beat up well with four tablespoonfuls of powdered sugar; add two coffee cups sweet, rich cream and beat up briskly; line a pie-dish with good puff paste. Stir into your mixture the juice of a small lemon, pour into shell instantly and bake quickly; when thoroughly set cover the whites of the eggs beaten up stiffly with four table-spoons of sugar and the juice of a small lemon. This will make two very small pies, but as we do not like what the head of the house calls "half-soled pies," I use deep scalloped tins, and my pies when

done are two inches thick. This filling is, to my mind, infinitely preferable to the oily, transparent lemon pie made after the formula of "one cup butter, two cups sugar," etc., and if properly mixed will not curdle, but be soft and smooth as velvet.

POTATO SALAD.

Slice thinly eight or ten good-sized Irish potatoes (boiled and cold), chop finely one good-sized apple, 12 small onions, rinse and chop the leaves of a large handful of green parsley. Spread a layer of the potato in a chopping tray, sprinkle liberally with salt, then half the parsley, apple and onions, then the rest of the potato, then more salt and the other half of the parsley, apple and onion; pour half a teacup of sweet oil or melted butter over the whole, with a small cup of vinegar. Mix the whole carefully so as not to break the potatoes.

BREAD JELLY.

Bread jelly is a simple delicacy which comes under the head of cookery for invalids, and is thus prepared: Take a French roll, cut into thin slices and toast them on both sides to a golden brown; then put them in a saucepan with a quart of water (spring water, if it can be had), and simmer over the fire until they become a sort of a jelly. To tell when this stage is reached, take up a little on a spoon and allow it to cool. When done strain it through a thin cloth and flavor it with a little lemon juice and sugar. A little sherry may be added if liked.

GLOSSY STARCH.

Take two ounces of white gum arabic powder, put into a pitcher and pour on it a pint of boiling water, according to the degree of strength you desire, and then, having covered it, let it stand all night. In the morning pour it carefully from the dregs into a clean bottle—keep it for use. A tablespoonful of gum water stirred into a pint of starch that has been made in the usual manner will give lawns either black or printed, a look of newness when nothing else can restore them after washing. It is also good, much diluted, for thin white muslin and bobinet.

VEGETABLE SOUP.

Cut a half pint of French beans into small pieces, set over the fire to boil in a small saucepan; peel three carrots and an equal number of turnips and cucumbers; cut these into shapes with a vegetable cutter, pour boiling water over them, let stand 15 minutes, drain the water off, and add with a half pint young green peas to two quarts good beef broth. Tie two sprigs of parsley, two of thyme, and two leaves of sage together and put in. When the vegetables are done add salt and pepper, remove soup to back of fire and mix with it the beaten yolks of three eggs stirred into a cup of cream. Do not allow the soup to boil again; put the beans into your tureen, pour in the soup and serve.

BREAD AND BUTTER PUDDING.

Half fill a baking dish with very thin slices of stale bread, buttered, from which the crust has not been removed. Then fill up the dish with boiled custard and set it in a pan half full of water on the top of the range for an hour and a half. At the end of this time set it in an oven that it may be delicately browned. Serve with this sauce: Mix two ounces of butter with a tablespoonful of sugar, a heaping tablespoonful flour, half a pint of cream and two tablespoonfuls of sherry or madeira. Let the mixture boil once and then set it on the back of the range until lukewarm, when the well beaten yolk of an egg should be slowly whipped into it. Let it then warm slightly and serve.

HE WAS PUNISHED.

A bright little boy was looking over his geography the other day, and came across the word Rotterdam. He asked his good christian mother if it would be a sin for him to pronounce that ugly word, and when his mother assured him that it would not be wrong, he startled her by saying "if sissy don't stop eating so much candy it will Rotterdam teeth out." And right then and there that good mother took off her slipper, and the boy tried to slip her, but he couldn't, and so the issue was drawn right there and that boy is now realizing the terrors of punishment, and is saddest when he sits.—Wilson Mirror.

CANNING FRUIT.

Farm and Fireside.

Canning fruit is such a simple process that it seems strange that it should ever prove so troublesome and risky. Failures are generally due to defective jars or rubbers. These latter, after a season or two, lose their elasticity and become so loose as to be of no avail in excluding the air. The first step in canning should be to see that the jars are sweet and clean, the rubbers whole and close-fitting, and the top in good working order. Place two jars in a dish with a folded towel saturated with cold water under them. Put a silver spoon in each jar. Use a can-filler (which is a tin with sloping sides and no bottom, fitting into the top of the jar,) and a ladle, or a small pitcher, if you have no can filler. When the fruit is ready fill the jar full, move the spoon around to let out the air, and remove it, then fill the jar to overflowing with juice, and screw on the top as speedily as possible. When all are full, wash the jars and wipe them dry, give the tops an additional turn as the glass cools and contracts and loosens them, then turn them up side down to stand over night. Label the jars, put them in a cool, dark closet, and if the work is properly done you will never hear a single fizzle. After the fruit is used the rubber will be kept in better condition if it is put, clean and dry, inside the jar, which should also be thoroughly cleansed and put away with the top screwed on.

A good rule for canning most fruits is a pound of sugar and a cup of water for every three pounds of fruit. Make the sirup and cook the fruit in it until tender and well heated through. Use a porcelain or granite kittle, and a silver or wooden spoon.

A correspondent of the House-keeper gives the following table showing the time required to cook different fruits for canning, and the amount of sugar required:

	Time for boil-	Quan. sug-
	ing fruit.	gar to qt.
Cherries.....	5 minutes.	6 oz.
Raspberries.....	6 "	4 "
Blackberries.....	6 "	6 "
Strawberries.....	8 "	8 "
Plums.....	10 "	10 "
Whortleberries.....	5 "	8 "
Pie-plant, sliced.....	10 "	8 "
Small, sour pears, whole.....	30 "	4 "
Bartlett pears, halved.....	20 "	6 "
Peaches.....	8 "	4 "
Peaches, whole.....	15 "	4 "
Pine-apples, sliced.....	15 "	6 "
Siberian crab-apple.....	25 "	8 "
Sour apples, quartered.....	10 "	5 "
Ripe currants.....	6 "	8 "
Wild grapes.....	10 "	8 "
Tomatoes.....	20 "	none
Gooseberries.....	8 "	8 "
Quinces, sliced.....	15 "	10 "

THE DEPARTMENT WOMEN.

There are 4,000 women in the Government departments at Washington and among them are some of the best-looking and most intelligent ladies of the capital. They come, as a rule, from good families. Many of them are the widows of noted generals, the daughters of ex-Governors and ex-Congressmen, and now and then a relative of a President or a Cabinet Minister. Many of them have traveled widely and the great majority are educated and refined ladies. They do all kinds of work and receive salaries ranging from \$720 to \$1,800 a year. As money counters they are much more expert than the men, and the rapidity with which they can count thousands upon thousands of dollars without making a mistake makes your brain whirl as you watch them. These money counters get about \$75 a month, and they count millions of dollars every month. At one side of each one on the table lie great piles of greenbacks done up into packages as they come from the press. I am speaking now of the redemption bureau of the Treasury. These bills are old and dirty. The strip of paper around each package of 100 bills states where they came from and who counted them in the country. The young lady takes this off and, moistening her fingers with a wet sponge in front of her, she counts the money like lightning and if the packages are not right she reports to the chief, and the banks from which they come must stand the loss. The girls seldom make a mistake, and if they do so, or pass a counterfeit without noting it they must make the mistake good and the amount comes out of their salary. They can tell, however, a bad bill simply by feeling it, and a bank cashier would make a hundred mistakes where they make one.

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WHAT SHALL BE DONE?

RALEIGH, N. C., Feb. 1, 1886.

The situation of our Farmers, and more especially of those in the Eastern Counties, is a serious one. With cotton at 8½ cents and everything else in the same proportion, it is doubtful whether our people can make cotton at all with the old method. Thousands of thoughtful men all through the South are considering earnestly this question: WHAT SHALL BE DONE? With prices of their products way down and the prices of all they buy not reduced in the same proportion, what shall be done to feed the family, buy clothes and send the children to school during this New Year? All this time sensible men are cutting down every expense and resolving that they will make more at home. Milk, meat, vegetables must be made in larger quantities and groceries saved; corn, oats and grass must be provided for the horses, cows and hogs. High-priced fertilizers and every extra thing are entirely out of the question. The wise man will buy the cheapest and best ingredients only and make fertilizers at home this year.

At this time, THE NORTH CAROLINA PHOSPHATE COMPANY, an exclusively North Carolina Company, working nothing but North Carolina material, wants to inform the prudent men just described how they can help themselves and help a home enterprise by buying LIME PHOSPHATE, the cheapest phosphate ever sold in North Carolina. It is to the interest of every farmer in North Carolina to write to the NORTH CAROLINA PHOSPHATE COMPANY at Raleigh, N. C., and learn how to save money and make a good fertilizer that will make a good crop at a very low price. 1-3ms.

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